

WHAT IS CLAIMED IS:

1. A method for making a pizza crust from a dough,
said method comprising:

resting said dough;

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cutting said dough;

rolling said dough into a sheet;

extruding margarine on to said sheet;

folding said sheet over said margarine to form a
fatted dough;

stretching said fatted dough;

piling said fatted dough;

stretching ~~said fatted dough~~ into a sheet;

piling ~~said fatted~~ sheet;

rolling said fatted sheet;

stretching said fatted sheet to a predetermined
thickness;

puncturing said fatted sheet;

cutting said fatted sheet into pieces; and

baking said pieces.

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2. The method as recited in claim 1 further comprising
the step of spacing apart said pieces before baking.

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3. The method as recited in claim 1 wherein said
resting step further comprises airing said dough at
least 45 minutes.

4. The method as recited in claim 1 wherein said predetermined thickness further comprises between 3 and 5 millimeters.

5 5. The method as recited in claim 1 wherein said margarine further comprises a margarine having a melting temperature of at least 65 degrees F.

6. The method as recited in claim 1 wherein said dough further comprises:

60% flour;
1.25% yeast;
1.25% salt;
1.25% sugar;
1.25% margarine; and
32% water.

7. A method for making a pizza having topping ingredients, said method comprising:

20 mixing a dough;
resting said dough;
cutting said dough;
rolling said dough into a sheet;
extruding margarine on to said sheet;
25 folding said sheet over said margarine to form a fatted dough;
stretching said fatted dough;
piling said fatted dough;

stretching said fatted dough into a fatted sheet;
piling said fatted sheet into 16 layers;
rolling said fatted sheet;
stretching said fatted sheet to a predetermined
5 thickness;
puncturing said fatted sheet;
cutting said fatted sheet into dough pieces;
baking said dough pieces;
allowing said dough pieces to cool; and
applying said topping ingredients to said baked
dough pieces.

8. An apparatus for making a plurality of pizza
crusts, said apparatus comprising:

a mixer for combining ingredients into a dough;
a roller for rolling said dough into a sheet;
a folder for incorporating a layer of margarine
into said sheet;
a first stretcher for rolling said sheet;
20 a first piler for layering said sheet to create a
first layered sheet;
a second stretcher for rolling said first layered
sheet;
a second piler for layering said first layered
sheet to create a second layered sheet;
25 a third stretcher for rolling said second layered
sheet;

cutters for dividing said second layered sheet into pieces;

a docker for puncturing holes in said pieces; and
at least one oven for baking said pieces.

add A1>

add B2>

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